



Wastewater Engineering

F.O.G.

Fats, Oils and Grease

Food Establishment Water Discharge

Name of Facility **LOS PANCHOS TACO SHOP**
Address: **1009 THIRD AV**
City: **CHULA VISTA**
State: **CA**
Zip: **91911**
Phone: **(619) 422-1180**
Operating Since: (year)

Ownership Information

Owner Name **DIAZ LUIS J&MARIA G 2004 FAMILY TRUST 01-28-04**
Address: **2815 VIA DEL CABALLO BLAN**

Contact Person:
(619) 422-1180

Section B
Kitchen Equipment

of

Fryer	Yes		No	
Char broiler	Yes		No	
Grill	Yes		No	
Stove	Yes		No	
Oven	Yes		No	
Wok Stove	Yes		No	
Other (explain below)	Yes		No	

Sinks

of

Hand	Yes		No	
Vegetable	Yes		No	
Mop	Yes		No	
Other (explain below)	Yes		No	

Other Equipment

of

Garbage Disposal	<i>Yes</i>		<i>No</i>	
Walk in cooler	<i>Yes</i>		<i>No</i>	
Dishwasher	<i>Yes</i>		<i>No</i>	
Other (explain below)	<i>Yes</i>		<i>No</i>	

Section C

Food Preparation

Please check the following types of food you prepare

- ☐ Pre-Cooked Foods
- ☐ Frozen Foods
- ☐ Canned Foods
- ☐ Fried Foods
- ☐ Baked Foods
- ☐ Catered Foods
- ☐ Wok Foods
- ☐ Fresh Produce
- ☐ Off Site prepared food
- ☐ Grilled or baked meats

Section D

Do you recycle spent oils and grease?

- ☐ Yes
- ☐ No

If Yes, please explain briefly the program and the grease handling procedures, including information on equipment.

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If NO, do you plan to initiate one?

☐ Yes

☐ No

If Yes, what is the proposed program and schedule?

Grease Management Services

Section E

Grease Dumpster

☐ Yes

☐ No

Size / Drain size

Grease Interceptor

☐ Yes

☐ No

Under Sink trap

☐ Yes

☐ No

Recycle Holding Tank

☐ Yes

☐ No

Name of company responsible for
cleaning Traps/Interceptors

Name: _____

Title: _____

Signature: _____ Date _____